



## PASTIERA NAPOLETANA

### INGREDIENTS

#### PASTRY

Melted butter, to grease  
300g (2 cups) plain flour, plus extra, to dust  
110g (½ cup) caster sugar  
1 pinch of salt  
1 tsp finely grated lemon zest  
150g cold butter, chopped  
3 egg yolks

#### RICOTTA FILLING

350g can cooked wheat (grano cotto)  
250ml (1 cup) milk  
30g butter  
1 tsp finely grated lemon zest  
400g fresh ricotta cheese, strained  
2 whole eggs, plus extra 2 egg yolks  
330g (1½ cups) caster sugar  
50g (¼ cup) candied lemon peel  
50g (¼ cup) candied orange peel  
1 tbs orange blossom water  
1 tbs vanilla extract  
1 pinch of ground cinnamon

### METHOD

*(Allow 3 hours chilling time)*

1. To make pastry, grease a 20cm round cake pan with removable base. Process flour, sugar, salt and lemon zest in a food processor. Add butter and process until mixture resembles crumbs. Add egg yolks and 1 tbs chilled water and process briefly until just combined.
2. Turn out dough onto a lightly floured surface. Divide into 4 portions and shape each into a disc. Enclose in plastic wrap and refrigerate for 1 hour.
3. Meanwhile, to make filling, place wheat, milk, butter and lemon zest in a medium saucepan over low heat. Cook, stirring occasionally, for 20 minutes or until smooth and thickened. Remove from heat. Using a handheld blender, blend until smooth. Transfer to a large bowl to cool.
4. Using an electric mixer, beat ricotta, eggs, egg yolks and sugar until smooth. Add wheat mixture and beat to combine. Stir in remaining ingredients.
5. Preheat oven to 170C.
6. Roll out 3 pastry portions on a lightly floured surface until 4mm thick. Use to line the base and side of prepared pan. Pour in filling.
7. Roll out remaining pastry portion into a 20cm x 14cm rectangle. Using a serrated cutter, trim edges, then cut pastry into 12 1cm-strips.
8. Make a lattice by arranging half the strips evenly across cake, gently pressing edges into crust and trimming to fit. Arrange remaining pastry strips diagonally across first strips. Brush with egg.
9. Bake for 1 hour 10 minutes, covering with foil if pastry browns too much. Set aside to cool in pan.
10. Dust cake with sifted icing sugar, then slice.